Nutrients per serving

COHotTurkeySandwichWGravy10

Number of Servings: 10 (157.12 g per serving)

Amount	Measure	Ingredient
3 1/3	Tbs	Margarine, 80% fat, unsalted, tub
1 1/4	tsp	Spice, onion, pwd
9 1/2	Tbs	Flour, all purpose, white, bleached, enrich
2 1/2	cup	Broth, chicken, low sod, cnd
1 1/4	lb	Turkey, roast, light & dark meat, seasoned, rstd f/fzn
10.00	рсе	Bread, whole wheat, slice

Nutriti	ior	า Fa	ıcts		
Serving Size (157g)				
Servings Per C		er			
Amount Per Servin	g				
Calories 230	Cal	ories fro	m Fat 80		
		% 0	aily Value*		
Total Fat 8g					
Saturated Fat 2g 10					
Trans Fat 0g	,				
Cholesterol 30mg 10					
Sodium 540mg	9		23%		
Total Carbohy	drate	20g	7%		
Dietary Fiber	r 2g		8%		
Sugars 2g					
Protein 18g					
Vitamin A 4%		Vitamin			
Calcium 4%	•	Iron 109	6		
Percent Daily Value					
Percent Daily Value diet. Your daily value depending on your o	es may b	e higher or			
diet. Your daily value depending on your o	es may b	e higher or			
diet. Your daily value depending on your o Ca Total Fat Le	es may b calorie ne alories: ess than	e higher or eds: 2,000 65g	2,500 80g		
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diet. Your daily value depending on your o Ca Total Fat Le Saturated Fat Le Cholesterol Le	es may b calorie ne alories: ess than ess than ess than	e higher or eds: 2,000 65g 20g 300mg	2,500 80g 25g 300 mg		
diet. Your daily value depending on your o Ca Total Fat Le Saturated Fat Le Cholesterol Le	es may b alorie ne alories: ess than ess than	e higher or eds: 2,000 65g 20g 300mg	2,500 80g 25g 300 mg		

Instructions

Holding:

- Hold for hot service at an internal temperature of 135 F or higher.

Cooking:

- Cook to an internal temperature of 165 F for 15 seconds.

Food Handling:

- Single gloves should be used for only one task and then discarded.
- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

Melt margarine and stir in onion powder and flour. Cook, stirring occasionally, until mixture is lightly browned. Gradually stir in broth. Cook stirring constantly until thickened.

Chop turkey into bite sized pieces. Combine with gravy and portion into serving pans. Heat through until temperature of 165 degrees F is reached.

For service, place one slice of bread on serving plate; top with a #8 scoop of turkey/gravy mix.

1 serving = #8 scoop = 1 CS

If unseasoned turkey is used/can be purchased, sodium level will be much less. Made with seasoned roast the #8 scoop is quite high in sodium.

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